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A FLORIDA DELICACY.

The Incomparable Mullet and its Gizzard.

St. Petersburg Independent:—So much has been said in praise of the mullet, second only, perhaps to the shad in popular esteem, that it seems strange that the eminent virtues of the mullet gizzard has been overlooked and no historian has been found to chant its praises. It is a regrettable fact that there is so large an aggregation of persons in this world who are wholly ignorant of the important gastronomic fact that the mullet has any gizzard at all. Those who are well versed in fishology claim it is the only fish, so far as known that is so endowed. The fish-man will tell you, "They say it is part bird." Certainly, its gizzard would seem to betray its relationship with gizzards of the bird tribe, both in looks and flavor.

There is another commendable quality about the mullet gizzard that alone would establish its superiority over the gizzard of the Florida chicken in the eyes of a housekeeper, and that is, it is more easily cleaned; and the sac containing the contents is tough like that of a northern fowl, and does not easily tear. By holding it between the thumb and finger, and pinching it forcibly in a way known to experts, the sac containing the contents may be squeezed out intact and without the use of a knife. Veteran Pinellas peninsular epicures pronounce soup flavored with mullet gizzards to be finer and richer in flavor and superior to any other soups they ever tasted in their lives.

The mullet gizzard has the flavor of that of a fowl, but is richer, juicier and more delicate in texture and flavor. It is not fish at all, but fowl. Too much attention cannot be given to the propagation and protection of this rare and savory fish in our waters, whose flesh is both fish and fowl.

It seems as though some way should be provided for bringing the fish in alive and keeping them in tanks in a seaport town until used. Fish deteriorate so quickly that are kept on ice. Also, there should be more acceptable and hygienic ways of preserving fish when it is scarce than by holding it long in cold storage. Housekeepers object to fish or meat that "is so very dead."

Salt fish is always good. Some housekeepers have a custom of preserving spiced fish in glass cans. This makes a pleasing and acceptable change from the ordinary ways of serving it, and it is also convenient, as it is always ready to use. Smoked mullet is incomparably fine in flavor, and should be found in every market in the State. As it is now prepared, it is seldom cured enough for shipment or long keeping.

The following time-honored recipe for curing herring in the manner so famous among the Dutch along the Hudson river has long been in use among them: To one bushel of fish allow a generous pint of molasses and a large pint of salt. The fish are left in this pickle for two or three days, when they are ready to smoke. Those intended for long keeping are

smoked more than those for immediate use. Fish prepared by this recipe will keep for months in a cool, dry place in the north, but in this climate, perhaps more salt would be required.

Smoked fish that is too salt can be easily freshened by pouring boiling water over it.

This peninsula should yet become famous to the epicures of the nation, through its smoked mullet, canned mullet and canned soup flavored with the incomparable mullet gizzards.

FERN LEAVES VALUABLE

As a Preservative of all Food Stuffs.

Washington, D. C., Sept. 15.—Fern leaves excel all other agents for packing articles of food, according to Consul General Gunther, at Frankfurt. He has forwarded an article to the state department, of which the following is a summary:

"People who have lived in England know that the English have used fern leaves successfully for many years. Valuable fruit, fresh butter, etc., are no longer seen in the English markets packed in grapevine leaves, but almost always in fresh fern leaves, which keep the articles excellently.

"This is done where grapevine leaves are to be had in abundance. Every one posted well in botany knows the high preservative power of fern leaves with reference to vegetable and animal substances.

"On the Isle of Man, herrings are packed in ferns and arrive on the market in as fresh a condition as when they were shipped. Potatoes packed in ferns keep many months longer than others packed only in straw.

"Experiments made with both straw and fern leaves in the same cellar showed surprising results in favor of ferns. While the potatoes packed in straw mostly showed signs of rotting in the spring, those in ferns were as fresh as if they had just been dug. Fresh meat is also well preserved by fern leaves.

"It would seem as if the preservative qualities of fern leaves are due to their high percentage of salt. No larvae, maggot, etc., approach ferns, as the strong odor keep them away."

Editor Jolley in last week's Daytona Halifax Journal makes an attack on the English sparrow of which he says among other things: "Our personal knowledge of English sparrows in the north extended through many years, and there as they increased, the common birds, our real benefactors, decreased until they were almost entirely driven out of the cities. In Florida we have lived high twenty years, but it is only in the past five years that the English sparrow has invaded our city, but the result will inevitably be the same, and the sparrows will multiply more rapidly here than in the colder climate of the north." It is the fact that they may be expected to increase very rapidly in this warmer climate and that as they increase the numbers of our song and insectivorous birds will decrease that calls for an early and general movement against the English sparrow.—Times-Union.

USES OF PINE OIL.

A Waste Product That is Very Valuable.

Washington, Sept. 22.—A striking example of a seemingly useless product of the forest which has developed into a marketable commodity of no small importance is what is known as pine oil. The crude wood turpentine obtained from the steam distillation of certain species of pine must be refined with considerable care before it can be sold in competition with gum spirits, the true turpentine of commerce. By redistillation with steam this caude product is usually separated into two substances. The first, which is the larger fraction, consists almost entirely of the product known technically as "pine oil." This closely resembles gum turpentine except for barely perceptible difference in odor. The other fraction is a product somewhat thicker and heavier than turpentine, with a yellow color and a very pleasant odor. This is known as "pine oil."

Formerly this by-product had no market and was either burned or sold for almost nothing in order to get rid of it. It was realized, however, that it was extremely poor business to waste three or more gallons of oil for every cord of wood without knowing certainly whether the oil was of value, and it was clearly up to the chemist to find uses for pine oil, and to the salesman to create a market.

Pine oil is now sold in tank car lots to manufacturers of roofing, paints and varnishes. Considerable quantities are consumed in the manufacture of insulating materials, metal polishes, and cheap perfume. It has been found to yield very cheaply "terpene hydrate," a drug which at present is manufactured by somewhat costly methods. Pine oil has also been suggested as an excellent solvent for varnish gums for the production of light colored varnishes. Further investigation may even lead to its use as a raw material in the production of artificial camphor.

Thus, from a worthless product, pine oil has so much increased in value that refined grades may now be sold for from 40 to 50 cents a gallon. The very lowest grade sells for about 10 cents a gallon.

The Fakirs Are Coming.

Florida Christian Advocate:—It will soon be time for the short-haired women and long-haired men to start South. Some will have lectures on Nebuchadnezzar's image or Ezekiel's wheels. They will come to the parsonage first. Some of them are harmless, some of them are trying to see the country at our expense, some are in apostolic succession with Judas Iscariot. The most contemptible scoundrel out of the penitentiary is the one who uses the church as an advertising medium to perpetrate a fraud. Lake City Index:—Gee whiz! But if a secular paper had said that it would have received a lemon. It's the truth though allee samee.

St. Petersburg Times:—Dr. J. W. Key and George Presstman are planning to build a hydroplane boat. This boat has a peculiar

shape and design and special plans and work are necessary. Moreover, permission has to be gotten from the agent of the company selling these craft. This boat will be 22 feet long and when in motion the faster it goes the less resistance there is to the water and finally the boat just skims across the waves and hence its name. A speed of from thirty to forty miles an hour can be obtained. There will be nothing that can touch this craft when it is completed.

ACTUAL OPERATIONS

Begun for the Building of the Town Dock.

A large force went down the bay for piling, Monday morning, and so Punta Gorda's public dock has started. It took three boats to carry the grub and camping outfit. Mr. Gibbs and his son furnished two and also went themselves. Mr. Crouch took a load of men.

The following colored citizens went: Lem Jackson, E. Ward, H. Lewis, L. Sanders, C. H. Smith and Ben Anderson. The following furnished substitutes: A. B. Coleman, O. B. Armstrong, O. K. Hampton, John Davis, H. Dorsey.

The following white citizens went: Dr. Newman, Clayton Porter, Jess Sandlin, Warren and Gallagher. Tuesday morning the balance of the force went in Capt. Johnson's launch: Capt. Johnson, Frank Cooper, F. A. Whitney and Major Driscoll, the engineer, who started the East Coast Ry. extension.

Several more colored citizens also went with the last load, whose names are not available, but it is worthy of comment that Geo. Brown, of Cleveland, completely equipped two men and sent them up.

Florida Times-Union:—It is hardly practicable for Florida to furnish from her rather sparse population so large a body of men as will be needed to man the new battleship to be named for this state, as Editor Jordan suggests. The idea that steps should be taken at once to organize a naval reserve and men be put in training for their duties on the battleship would be a good one if it were not that it is not the basic idea of the naval reserve to prepare men for such duties as we understand it. It is rather we believe to prepare a body of men to man the forts to teach them to handle the heavy guns, in order that in time of war the regular artillerymen may be transferred from the forts to the ships. Otherwise, the PUNTA GORDA HERALD editorial is inspired by a measure of state pride and enthusiasm to be expected from its brilliant editor.

Times-Union Short Talks:—Miss Jefferson Bell of the pension department in the comptroller's office is given as authority for the statement that the Florida Confederate pension roll has decreased by deaths in the past year from 7,200 to 6,700. This loss of 500 out of so small a roll as 7,200 indicates how rapidly the old soldiers are disappearing and the statement is interesting in view of the approaching re-union of the veterans at Tampa.

WHITE FLY CONTROL.

Valuable Directions as to the Use of Fungus.

The following bulletin, prepared by Prof. E. W. Berger, of the Florida Experiment Station, should be read carefully by all orange growers throughout the State:

There is still time during September in which to introduce fungus. The earlier this is done, the better. For introducing fungus use the method of spraying the spores (germs) of the fungus mixed in water against the under surfaces of the whitefly-infested leaves. Several trees treated with the red Aschersonia by this method at Deland on April 21 and 22, 1908, had nearly half of the whitefly larvae on them infected and dead by the middle of the following June. Other trees treated in the same way and with the same fungus at New Smyrna on Nov. 29, 1907, showed similar results by the twenty-first of August of this year. Other experiments have not been equally successful. In some instances the causes of failure are not well understood; in others it was doubtless due to the extreme drouth. There are, however, only one or two instances in which the writer failed to get any growth of fungus at all, when good fresh material was used between the dates of April 21 and November 29.

It is at those times when the larvae are young (first, second, and third stage) and abundant, that the fungus can be most readily started. For some time past young larvae of the first, second, and third stages have been abundant in whitefly-infested trees, and they will continue to be more or less abundant until about the end of November. It should, therefore, be an easy matter to start a growth of fungus now. Fungus can be introduced at any time from about April till November; except perhaps during a brief period in May or June, just before the issuing of the second brood of adult whiteflies. At that period so many of the larvae would be in the fourth and fifth stages, when they appear to be immune to infection by fungus, that little success might be attained. December, January, February and March are not favorable for the introduction of fungus, probably because the larvae of the whitefly are then almost all in the fourth or fifth stages.

Use fungus which is well matured. This should be either of a bright red or a bright lemon yellow color, according as it is the red or the yellow species which is taken. Since much of the summer's growth of fungus frequently becomes weathered or drops from the trees before the following spring, it is believed to be best to use plenty of it now, and if it is still available, to introduce more next spring. Rains immediately following introduction of fungus appear to be conducive towards getting a good growth; but it is not necessary to wait for rain when spraying.

Cut down the chinaberry, umbrella tree, and other food plants of the whitefly (see Bulletin 88.) (Continued on page 2.)